

TRATTORIAN

Isorellina

MENÙ DI CAPODANNO

NYÅRSMENY 2024

ANTIPASTO

Starter

Carpaccio di Manzo con Tartufo Nero e Parmigiano Reggiano

Thinly sliced beef carpaccio with black truffle shavings, arugula, aged Parmigiano Reggiano, and a drizzle of extra virgin olive oil, finished with a balsamic reduction.

Vegan Option

Carpaccio di Barbabietola con Noci e Rucola

Thinly sliced roasted beetroot carpaccio with toasted walnuts, arugula, and a lemon vinaigrette, topped with microgreens.

PRIMO PIATTO

First Course

Risotto allo Prosecco e Gamberi Rossi

Creamy Champagne risotto with red prawns, infused with fresh lemon zest and finished with a touch of saffron, served with a delicate prawn bisque reduction.

Vegan Option

Risotto al Tartufo Nero e Funghi Porcini

A rich black truffle and porcini mushroom risotto, cooked with vegetable stock and topped with crispy shallots and herbs.

SECONDO PIATTO

Main Course

Filetto di Manzo al Barolo con Purè di Sedano Rapa

Barolo-braised beef tenderloin served with a smooth celeriac purée, glazed baby carrots, and a red wine reduction, garnished with crispy shallots and thyme.

Fish Option

Branzino alla Griglia con Pesto di Basilico e Verdure Grigliate

Grilled sea bass fillet topped with a fresh basil pesto, served with a side of grilled vegetables, roasted fingerling potatoes, and a drizzle of lemon olive oil.

Vegan Option

Melanzane alla Parmigiana

Layers of baked eggplant with a rich tomato and basil sauce, topped with a cashew-based vegan "Parmesan" and served with a side of sautéed spinach.

NYÅRSMENYN
895:-

DOLCE

Dessert

Tiramisù al Cioccolato Bianco e Lamponi

A refined white chocolate tiramisu layered with raspberry coulis, topped with fresh raspberries, served with a side of raspberry sorbet and edible gold leaf.

Vegan Option

Panna Cotta al Cocco con Coulis di Frutti di Bosco

A creamy coconut milk panna cotta served with a mixed berry coulis and fresh mint.

DRINKPACKAGE

550:-

Starter: Prosecco DOC – Terre di Nardin
First course: 2021 La Spinetta Toscana Vermentino
Main beef: 2020 Miliasso Barolo
Main fish: 2021 Tre Fiori Greco di Tufo
Dessert: La Spinetta Moscato d'Asti